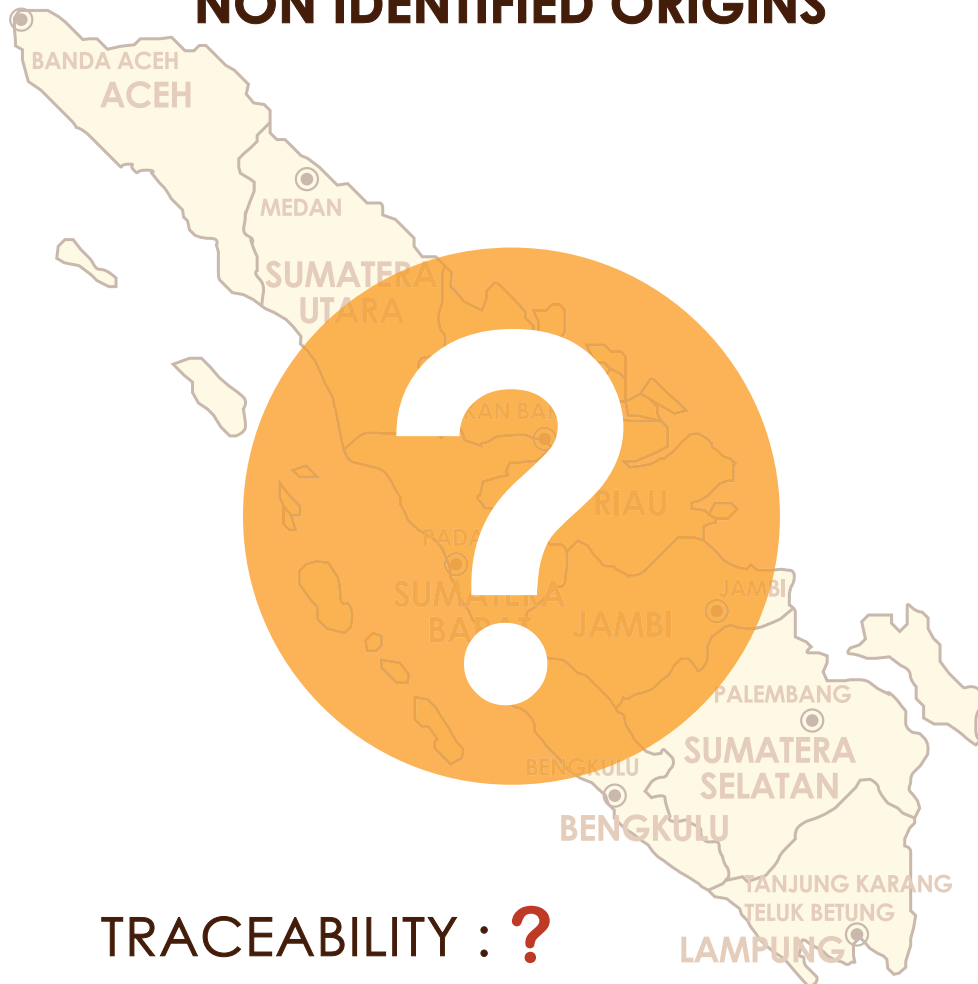


CINNAMON

FLOWCHART COMPARISON

COMMON INDUSTRY PRACTICE

SOURCING FROM NON IDENTIFIED ORIGINS

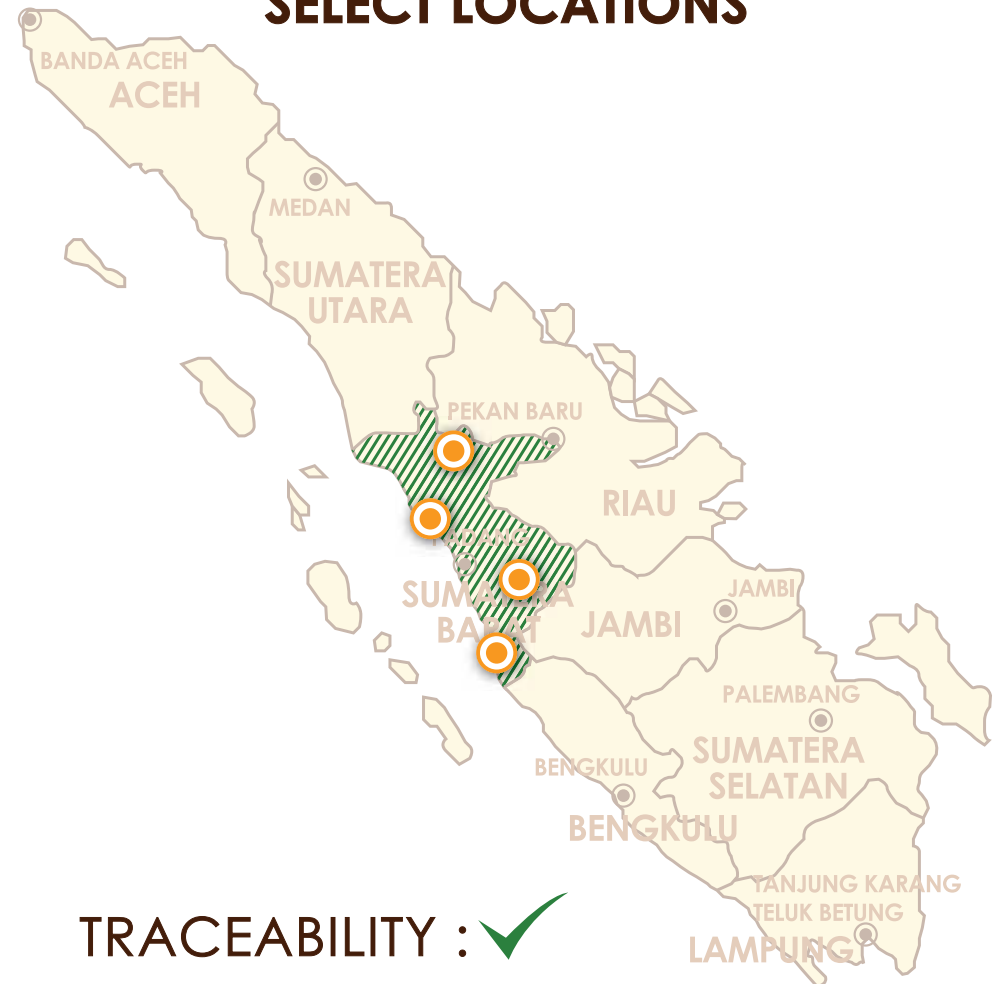


TRIPPER

YOUR PARTNER IN INDONESIA FOR SWEET SPICES AND OTHER NATURAL INGREDIENTS

TRIPPER'S MODEL

SOURCING FROM SELECT LOCATIONS



COMMON INDUSTRY PRACTICE

PURCHASING MIXED GRADES



Raw material consistency : ?

TRIPPER'S MODEL

PURCHASING SELECT GRADES



Raw material consistency : ✓

COMMON INDUSTRY PRACTICE

PROCESSING BROKEN CINNAMON



Traceability : ?

TRIPPER'S MODEL

PROCESSING SUPERIOR QUALITY



Traceability : ✓

COMMON INDUSTRY PRACTICE

CINNAMON SHIPPED TO FOREIGN GRINDERS FOR ADDITIONAL PROCESSING (CLEANING, GRINDING, QC...)



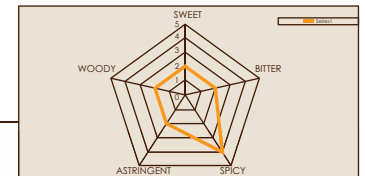
Traceability : ?

TRIPPER'S MODEL

DRAGON CINNAMON PACKED & READY FOR USE



FRESHNESS
"6 MONTHS FROM HARVEST"



TASTE
"SENSORY EVALUATION"



VOLATILE OIL
"CONSISTENT VO LEVEL"



L·A·B COLOR
"CONSISTENT COLOR"



Food Safety
ISO 22000
SAI GLOBAL

Traceability : ✓

TRIPPER

YOUR PARTNER IN INDONESIA FOR SWEET SPICES AND OTHER NATURAL INGREDIENTS

DRAGON CINNAMON STANDS FOR...



DEDICATION

TRIPPER has invested in a state of the art processing line exclusively dedicated to the sole production of **DRAGON CINNAMON**. By doing this, we avoid any cross contamination and always guarantee our product's integrity.

FRESHNESS

Our "**6 months from harvest**" concept provides you with the freshest possible ingredients.

TASTE

With **TRIPPER'S** focused experience throughout the years, we have uniquely blended specific Cinnamon grades from very select areas within Sumatra to achieve our trademark sweet and spicy **DRAGON CINNAMON** taste.

TRACEABILITY

TRIPPER'S unique FMP system allows us to identify every lot we process. We can trace any lot back down to the original batch, identifying the quality of bark used and also the exact location of purchase from the farmer.

